

LA PRATS 2016

VINEYARDS: LA PRATS (VILASSAR DE DALT)

APPELLATION: VDT. ALELLA REGION

CLIMATE: MEDITERRANEAN

SOIL: GRANITE WITH LIMESTONE MARINE DEPOSIT

VARIETIES: 50% Pansa Blanca, 15% Sumoll, 8% Beier, 8% Garnatxa Blanca, 5% Sant Jaume, Muscat, Malvasia, Pansa Rosada, Garnatxa Rosada, Garnatxa Negra, Bona Llabor, Ull de Llebre, Macabeu, Subirat Parent, etc.

VINE AGE: 104 YEARS OLD

ELEVATION: 60 METERS

EXPOSITION: SOUTH

PUNNING: GOBELET

FARMING: ORGÀNIC

YIELD: 10 HL/HA

VINIFICATION: HARVESTED BY HAND. 12 HOURS OF SKIN CONTACT AND PRESSED. SPONTANEOUS FERMENTATION BY INDIGENOUS YEASTS. AGED 10 MONTH ON LEES IN STAINLESS STEEL TANKS. NO CLARIFIED, NO STABILIZED, NO FILTRATED, NO SULPHITES ADDED.

ALCOHOL: 12,5% VOL

SO₂ TOTAL: <4 MG/L

PRODUCTION: 288 BOTTLES

3 MAGNUM

